					INC.	Project Name:				- AIA #
TRUE MANUFACTURING CO. © U.S.A. FOODSERVICE DIVIS 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400										- S/S #
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546						Item #:		-		-
Parts Dept. (800)424-TRUE • Pa			1 • www	.truemfg.o	com	Model #:				-
Model: TWT-60D-4-HC~SPEC1	Worktop Drawered R		ator w	ith Hya	lrocar	rbon Refrigerant~	Spec Pa	ackage 1	,	
							TW	T-60D	-4-HC~	-SPEC 2
							Tr er	ue's worktoj	o units are designing the second s	gned with
							m us lo ar	aterials and er with cold wer utility c	ng the highest of components to ler product tem osts, exception value in today's	provide the provide the peratures, al food safety
			-	_			ca er ca de	pillary tube vironmenta rbon refrige pletion pot	eered, self-con system using illy friendly R29 rant that has z ential (ODP), & ng potential (G <sup>1</sup>	0 hydro ero (0) ozone three (3)
							re ca	frigeration s binet temp	, factory balance system that main eratures of 33°F ne best in food	intains <sup>-</sup> to 38°F (.5°C
			-			-	ar pi ar ur	nd back. Top ece formed nd food part	front, countert and backsplas construction. B icles cannot be s with other tw	h are one acteria trapped
									lless steel liner. h coved corner	
					17212	2,		eavy duty 16 awers.	o gauge top and	d 20 gauge
									anteed heavy d door handle.	uty all metal
						-		ounter-Top f awers.	ront is flush wit	h front of
							) Ex	terior digita	l temperature (	display.
							p	olyurethane	ace using a hig insulation that on potential (C	has zero
							gl		ng potential (G	
								Jec Series in	590.	
ROUGH-IN DATA			Chart	dimensio		nded up to the nearest ½	Specifica	ations subje	ect to change	without not
			et Dime (inches)	ensions					Cord Length	Crated Weight
Nodel	Drawers	W	(mm) D†	H*	HP	Voltage	Amps	NEMA Config.	(total ft.) (total m)	(lbs.) (kg)
WT-60D-4-HC~SPEC1	4	603/8	291/8	331⁄4	1⁄4	115/60/1	4.0	5-15P	7	TBD

\* Height does not include 6<sup>1</sup>/<sub>4</sub>" (159 mm) for castors or 6" (153 mm) for optional legs.

	natural refrigerant.	APPROVALS:	AVAILABLE AT:
6/18-A	Printed in U.S.A.		

### Model:

# Worktop: TWT-60D-4-HC~SPEC1

Drawered Refrigerator with Hydrocarbon Refrigerant~Spec Package 1



# STANDARD FEATURES

#### DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

## **REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

## **CABINET CONSTRUCTION**

• All stainless steel front, top, sides, and back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.

- Interior Stainless steel liner. Stainless steel floor with coved corners.
- · Insulation entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors locks provided on front set. 36" (915 mm) work surface height.

#### **DRAWERS**

- · Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with Lifetime guaranteed heavy duty all metal working spec handle.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Each drawer accommodates one (1) full size 12"L x 20"W x 6"D (305 mm x 508 mm x 153 mm) food pan (sold separately). Drawer will support varying size pan configurations with pan divider bars (drawer pans and divider bars optional).

# **MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top.
- Counter-Top front is flush with front of drawers.
- Exterior digital temperature display. .
- Spec Series<sup>®</sup> logo.
- NSF/ANSI Standard 7 compliant for open food product.

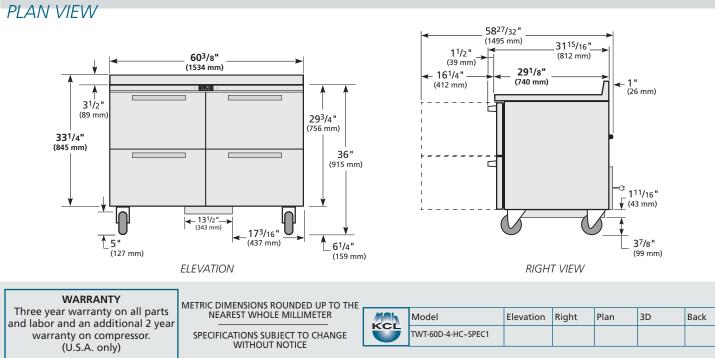
#### **ELECTRICAL**

 Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1 NEMA-5-15R

# **OPTIONAL FEATURES/ACCESSORIES**

- Upcharge and lead times may apply.
- G" (153 mm) standard legs.
- □ 6" (153 mm) seismic/flanged legs.
- □ 2<sup>1</sup>/<sub>2</sub>" (64 mm) diameter castors.
- □ Single overshelf.
- Double overshelf.
- 28 ¼" (718 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- □ 28 ¼" (718 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ADA compliant models with 34" (864 mm) work surface height.



#### **TRUE MANUFACTURING CO., INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com